

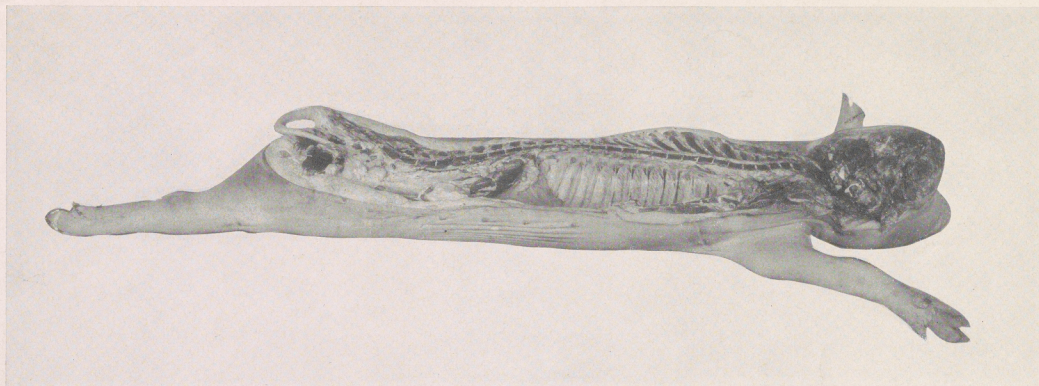
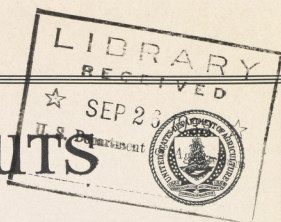
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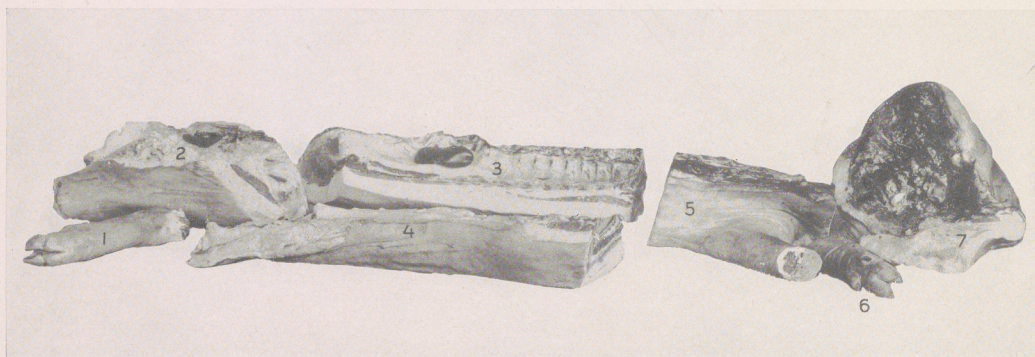


ROUGH AND TRIMMED PORK CUTS



PORK READY FOR CUTTING

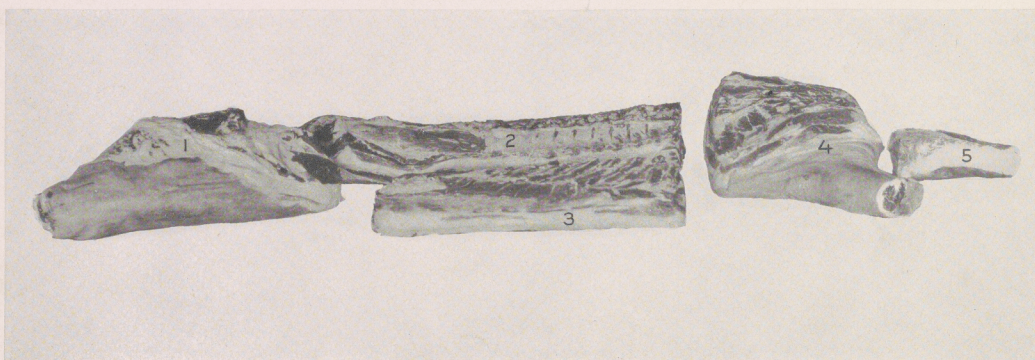
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ROUGH CUTS OF PORK

1. Foot. 2. Ham. 3. Loin. 4. Bacon. 5. Shoulder. 6. Foot. 7. Head.



33880-BAE

TRIMMED CUTS OF PORK

1. Ham. 2. Loin. 3. Bacon. 4. Shoulder. 5. Jowl.

Prepared by Division of Cooperative Extension, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.